



ON THE HALFSHELL

RAW CLAMS	8/15
Middleneck, cocktail, horseradish, by the half dozen or dozen	
RAW OYSTERS	14/28
Daily selection, red and white mignonette, cocktail, lemon, by the half dozen or dozen	
RAW OYSTER SAMPLER	28
Selection of daily oysters, red and white mignonette, cocktail, lemon	
BEER OYSTER SHOOTER	5
Raw oyster, light beer, cocktail & horseradish	
VODKA OYSTER SHOOTER	6
Raw oyster, infused veggie vodka, cocktail & horseradish	
RUM OYSTER SHOOTER	6
Raw oyster, white rum, cocktail & horseradish	
CHAMPAGNE OYSTER SHOOTER	6
Raw oysters, prosecco, cocktail & horseradish	
TEQUILA OYSTER SHOOTER	6
Raw oyster, infused jalapeno tequila, cocktail & horseradish	

APPETIZERS

FRIED GREEN TOMATOES	10
Encrusted in crushed saltines, arugula, radish, red onion, sunflower seeds, roasted corn & black bean salsa, chipotle mayo	
CALAMARI	13
Hand-battered, flash fried, scallions, FINS' thai chili sauce	
FINS' HOMEMADE CRAB DIP	14
Lump crab meat, secret spices, cheese blend, baguette crostinis	
FINS' TUNA NACHOS	15
Corn tortilla, Ahi tuna, guacamole, sesame seeds, tobiko, seaweed salad, honey wasabi aioli, sriracha	
BRUSCHETTA	9
Fresh tomato, garlic, red onion, basil, asiago & parmesan cheeses, toasted French baguette garlic bread	

SOUPS & SALADS

FINS' SEAFOOD CHOWDER	7
Fresh shrimp, scallops, fish, herb tomato broth	
FINS' SOUP DU JOUR	MARKET
See Daily Specials	
OYSTER STEW	11
Made to order, one of Baltimore's oldest recipes	
FINS' HOUSE SALAD	8
Mesclun mix, sliced almonds, dried cranberries, gorgonzola, lemon mustard vinaigrette	
CAESAR SALAD	9
Hearts of romaine, Caesar dressing, shaved parmesan, baguette croutons	
ROASTED BEET SALAD	11
Baby arugula, red beets, grape tomatoes, red onion, sunflower seeds, goat cheese, blood orange vinaigrette	
FARMERS SALAD	10
Shaved iceberg, cucumbers, heirloom cherry tomatoes, carrots, red onion, red radish, bacon, cheddar, FINS' ranch dressing	

Turn any of our salads into an entrée

Fish Board +MARKET	Crab Cake +MARKET
Chicken Breast +9	Calamari +10
Fried Oysters +14	Shrimp +11

BAKES & STEAMERS

STEAMED CLAMS	15
One dozen middleneck, drawn butter, lemon	
STEAMED SHRIMP	1/2 LB 12 Full LB 23
Old Bay, cocktail sauce	
STEAMER COMBO	30
1/4 lb of shrimp, half dozen clams, half dozen oysters, 1/4 lb mussels, drawn butter, cocktail sauce	
STEAMED OYSTERS	28
1 dozen, drawn butter	
OYSTERS FLORENTINE	16
Half dozen, spinach, tomato, leek, fennel	
OYSTERS ROCKEFELLER	16
Half dozen, spinach, celery, onion, hollandaise	
OYSTERS CASINO	16
Half dozen, bacon, peppers, herbs, spices, cheese blend	
BAKED OYSTER SAMPLER	16
Two oysters Florentine, two oysters Rockefeller, two oysters Casino	
MUSSEL OF THE DAY	15
1 1/2 lbs, chef's sauce du jour	
CLAMS CASINO	14
Half dozen topnecks, bacon, peppers, herbs, spices, cheese blend	

FRESH FISH SPECIALTIES

SCOTTISH SALMON	26
Broiled, roasted fingerling potatoes, carrots, turnips, spinach, balsamic glaze	
CARIBBEAN MAHI	27
Blackened & grilled, saffron rice, grilled pineapple, green beans, honey bourbon sauce	
LOCAL SWORDFISH	28
Firecracker style, oven roasted, jasmine rice, grilled avocado, brussels sprouts, sweet lime crème fraiche	
BLUEFIN TUNA	31
Rare, sesame encrusted, snow peas, carrots, pad thai noodles, ponzu sauce	
AUSTRALIAN BARRAMUNDI	27
Pistachio & panko breadcrumb encrusted, baby bok choy, carrots, broccoli, turnips, wasabi aioli	
LOCAL FLOUNDER	29
Broiled, stuffed with jumbo lump crab imperial, sweet potato puree, asparagus, hollandaise sauce	
CHESAPEAKE ROCKFISH	33
Broiled, red potato & crab meat bacon hash, spinach, béarnaise sauce	

Allergy Menu Available Upon Request

All equipment, including fryer, is used to prepare food items.

We cannot guarantee cross contamination has not occurred.

Please alert the staff immediately of any food allergies

Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness

MasterCard, Visa, Discover and American Express Credit Cards and Cash are Accepted for Payment

A Gratuity of 18% May be Added to Large Parties of Six or More

Prices are subject to change without notice

FINS' FAMOUS BUILD YOUR OWN FRESH FISH BOARD

9oz filet served with a choice of two sides

1. SELECT A FISH

Daily rotating selection

2. SELECT A PREPARATION METHOD

- Broiled
- Grilled
- Blackened
- Stuffed with Crab Imperial (add \$10)

3. SELECT A SAUCE

- Lobster Bechamel
- Veal demi-glace
- Citrus Hollandaise
- Mango Pineapple Salsa
- Fire Roasted Corn & Black Bean Salsa
- Garlic Cream
- Crawfish & Tasso Creole Sauce
- Lemon Bechamel
- Bearnaise

We are committed to making environmentally & socially responsible decisions in all aspects of our food service.
We strive to source locally, reduce waste, and minimize our environmental impact.

SEAFOOD SPECIALTIES

- SHRIMP & GRITS** 21
Shrimp, smoked Andouille sausage, garlic grits, bacon, Cajun creole sauce
- FRIED SHRIMP DINNER** 23
Lightly battered, cocktail sauce, choice of two sides
- FRIED OYSTER DINNER** 27
Hand-battered, lightly fried, Cajun tartar, choice of two sides
- JUMBO LUMP CRAB CAKES** MARKET
Broiled, tartar sauce, choice of two sides
- SPANISH SEAFOOD PAELLA** 32
Scallops, mussels, shrimp, clams, assorted fish, lump crab meat, calamari, Andouille sausage, saffron rice
- FINS' SHELLFISH PASTA** 30
Shrimp, scallops, lump crab meat, spinach, sun dried tomatoes, lobster cream sauce, shiitake mushrooms, penne pasta
- FINS' CIOPPINO** 30
Assorted fish, shrimp, scallops, clams, mussels, tomato saffron broth *Add linguine +\$3*
- FISH AND CHIPS** 22
House beer-battered cod loins, fries, coleslaw, tartar sauce

MEAT & POULTRY

- BONE IN PORK CHOP** 22
10oz, grilled, roasted red potatoes, sautéed green beans and mushrooms, caramelized onion demi glace
- FILET OSCAR** 30
6oz center cut filet mignon, jumbo lump crab meat, hollandaise sauce, mashed potatoes, asparagus
- CHICKEN CHESAPEAKE** 27
Oven roasted, crab imperial, garlic mashed potatoes, carrots, asparagus, garlic béchamel
- 6OZ CENTER CUT FILET MIGNON** 24
Grilled to temperature, demi glace, choice of two sides

SIDE DISHES

Al la Carte 4.00 Each

- ~ Garlic Mashed Potatoes ~ Cole Slaw ~ Macaroni & Cheese ~
Saffron Rice ~ Shoestring Fries ~ Garlic Grits ~
Tater Tots ~ Sweet Potato Fries ~ Cinnamon Applesauce ~
~ Broccoli ~ Asparagus ~ Green Beans ~
Vegetable Blend ~ Sweet Potato Puree

SANDWICHES

- Served with a choice of one side (w/exception of tacos)*
- CRISPY FLOUNDER** 15
Flash fried, lettuce, tomato, avocado, tartar sauce, Texas toast
 - BUFFALO SHRIMP PO' BOY** 15
Fried shrimp, buffalo sauce, blue cheese crumbles, ranch dressing, lettuce, tomato, toasted Milano roll
 - FRIED OYSTER PO' BOY** 16
New Orleans style, hand battered, lettuce, tomato, Cajun tartar, toasted Milano roll
 - SCALLOP CHEESESTEAK** 15
Peppers, onions, choice of cheese, toasted Milano roll.
 - THE PEACEMAKER** 17
Oyster po' boy with bacon, lettuce, tomato, horseradish sour cream, toasted Milano roll
 - BLACKENED SALMON BLT** 16
Cajun blackened salmon, lettuce, tomato, apple wood smoked bacon, Cajun remoulade, toasted wheat bread
 - BEYOND BURGER** 17
100% plant based patty, sautéed onions and peppers, pickled cucumbers, tomato jam, brioche bun
 - CRAB CAKE SANDWICH** MARKET
Broiled, lettuce, tomato, brioche bun, tartar sauce
 - AHI TUNA** 15
5 oz grilled Ahi tuna steak, pickled cucumber slaw, toasted brioche roll, honey-wasabi aioli
 - FINS' LOBSTER ROLL** MARKET
Lobster salad, lettuce, tomato, toasted Milano roll
 - FISH TACOS** 14
Spiced & pickled slaw, chipotle sour cream, flour tortilla
Your choice of grilled, blackened or fried
Sub Shrimp \$2.00
 - 1/2 POUND ANGUS CHEESE BURGER** 14
Fresh, never frozen, hand made patty, lettuce, tomato, choice of cheese, brioche bun
Add bacon \$1.50
 - CAROLINA CHICKEN SANDWICH** 14
All Natural Chicken Breast, grilled, apple wood smoked bacon, cheddar, lettuce, tomato, Carolina BBQ sauce

PLEASE ASK ABOUT OUR DESSERT SELECTIONS



Rehoboth Beach, DE



Bethany Beach, DE



Lewes, DE



Rehoboth Beach, DE



Berlin, Maryland